



Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact support@jstor.org.

Meat—Cattle not to be Slaughtered in Public. (Reg. No. 24, Bd. of H., June 5, 1912.)

No cattle shall be slaughtered, dressed, or hung, or the meat of any thereof, wholly or partly, within any street, avenue, or sidewalk, or public alley or place, nor in any place or position that said killing (or bodies or parts of such animals, when hung, and before they have ceased to bleed) shall be in view of any street, avenue, or alley, or of the persons who may be therein; nor shall any blood or dirty water or other substance from such cattle, meat, or place of killing, or the appurtenances thereof, be allowed to run, fall, or to be in any street, avenue, sidewalk, alley, or place.

Slaughter Houses—Sanitary Regulation of. (Reg. No. 52, Bd. of H., July 24, 1912.)

All houses or places in this city in which animals are slaughtered for human food or the meat and meat products are prepared, cured, packed, stored, handled, or sold for such purpose shall be suitably lighted and ventilated and maintained in a sanitary condition. All work in such establishments shall be performed in a cleanly and sanitary manner.

(a) Ceilings, side walls, pillars, partitions, etc., shall be frequently whitewashed or painted, or where this is impracticable they shall, when necessary, be washed, scraped, or otherwise rendered sanitary. Where floors or other parts of a building or tables or other parts of the equipment are so old or in such condition that they can not be readily made sanitary they shall be removed and replaced by suitable materials or otherwise put in a condition acceptable to the chief food inspector. All floors upon which meats are piled during the process of curing shall be so constructed that they can be kept in a clean and sanitary condition, and such meats shall also be kept clean.

(b) All trucks, trays, and other receptacles, all chutes, platforms, racks, tables, etc., and all knives, saws, cleavers, and other tools, and all utensils and machinery used in moving, handling, cutting, chopping, mixing, canning, or other process shall be thoroughly cleansed daily, if used.

(c) The aprons, smocks, or other clothing of employees who handle meat in contact with such clothing shall be of a material that is readily cleansed and made sanitary, and shall be cleansed daily, if used. Employees who handle meat or meat-food products shall be required to keep their hands clean.

(d) All toilet rooms, urinals, and dressing rooms shall be entirely separated from compartments in which carcasses are dressed or meat or meat-food products are cured, stored, packed, handled, prepared, or sold. They shall be sufficient in number, ample in size, and fitted with modern lavatory accommodations, including toilet paper, soap, running water, towels, etc. They shall be properly lighted, suitably ventilated, and kept in a sanitary condition.

(e) The rooms or compartments in which meats or meat-food products are prepared, cured, stored, packed, or otherwise handled shall be properly lighted and ventilated, and shall be so located that odors from toilet rooms, catch basins, casing departments, tank rooms, hide cellars, etc., do not penetrate them. All rooms or compartments shall be provided with cuspidors, which employees who expectorate shall be required to use.

(f) Persons affected with tuberculosis or any other communicable disease shall not be knowingly employed in any of the departments of establishments where carcasses are dressed, meats handled, or meat-food products prepared, and any employee suspected of being so affected shall be so reported by the chief food inspector to the manager of the establishment and to the health officer.

(g) No use incompatible with proper sanitation shall be made of any part of the premises on which a slaughter house is located. All yards, fences, pens, chutes, alleys, etc., belonging to the premises of such establishments shall, whether they are used or not, be maintained in a sanitary condition.

(h) Butchers who dress diseased carcasses shall cleanse their hands of all grease and then immerse them in a prescribed disinfectant and rinse them in clear water before engaging again in dressing or handling healthy carcasses. All butchers' implements used in dressing diseased carcasses shall be cleansed of all grease and then sterilized either in boiling water or by immersion in a prescribed disinfectant and rinsed in clear water before using again in dressing healthy carcasses. Facilities for such cleansing and disinfection, approved by the chief food inspector, shall be provided by the establishment. Separate trucks, etc., shall be furnished for handling diseased carcasses and parts. Following the slaughter of an animal affected with an infectious disease a stop shall be made until the implements have been cleansed and disinfected unless duplicate implements are provided.

(j) Meats and meat food products intended for rendering into edible products must be prevented from falling on the floor while being emptied into the tanks by the use of some device, such as a funnel.

(k) Butchers who dress carcasses are prohibited from holding in their mouths skewers to be used in such dressing.

2. No dog shall be permitted in any slaughter house or any place where meats are prepared.

Meat—Dealers in Required to Obtain Permits. (Reg. No. 62, Bd. of H., July 24, 1912.)

No person or persons shall sell, deliver, or offer for sale, or otherwise dispose of for human food within the city of Cincinnati any meat or meat products of any cattle, calf, sheep, goat, or swine without a permit so to do from the board of health of the city of Cincinnati. Such permit shall be furnished gratuitously to applicants on condition that all the laws, ordinances, and regulation concerning slaughtering houses, the slaughtering of food-producing animals, the inspection of meat and meat products, the manufacturing and processing of meat or meat-food products, and the sale thereof, be strictly complied with; and such permit shall be revoked by the board of health for violation of any of the above conditions.

Fish—Cleaning in Markets. (Reg. No. 35, Bd. of H., July 17, 1912.)

Fish shall not be cleaned of their scales or entrails in any market, public or private, where they may be offered for sale, unless there are proper sanitary facilities for maintenance and disposal of the offal and for the carrying on of the industry in a sanitary manner.

Fruits and Vegetables—To be Confiscated and Destroyed if Unwholesome. (Reg. No. 42, Bd. of H., July 17, 1912.)

It shall be unlawful for anyone to sell, offer for sale, or have in his possession with intent to sell, any unripe, overripe, decayed, or unwholesome fruit or vegetables; and the health officer and all officers of the department of health are authorized and directed to immediately confiscate and destroy any such fruit or vegetables when offered for sale.

Fruits and Vegetables—Ripening of in Dwelling Rooms Prohibited. (Reg. No. 42, Bd. of H., July 24, 1912.)

No person shall use or permit to be used, for the purpose of ripening any fruits or vegetables, any room, or part thereof, or any apartment occupied for domestic purposes; nor shall anyone sell, expose, or offer for sale, any fruit or vegetables as aforesaid ripened; nor shall any fruits or vegetables whatsoever be sold, or kept, or stored for sale in any such room or apartment as aforesaid.